







Domaine Fournier Pouilly Sur Loire "Les Marnes"



Grape-variety: 100% Chasselas

Age of the vines: 30 years.

Soil: Siliceous marl, sand and flint.

It pairs perfectly with fried fish and goat's milk cheese.

88 Points Wine Enthusiast, Roger Voss 2014

The Chasselas, once the dominant grape of Pouilly-sur-Loire, is now rarely found, losing out to Sauvignon Blanc and Pouilly-Fumé. This wine, fresh and a deliciously light, shows the grape's attractive crisp character. It is young, fruity and ready to drink.

Claude Fournier and his family have been making wine for 13 generations. After many years of hard work Domaine Fournier is now one of the most important estates in Sancerre.

The family has worked tirelessly to produce top quality wines; combining family winemaking traditions with advanced facilities including custom made tanks and a modern winery design that incorporates hand sorting of the grapes and the use of gravity to ensure delicate treatment of the must (juice). Over the last 50 years they have grown the Fournier Estate from their father's 13 acres to 222 acres in Sancerre, Pouilly Fume and Menetou Salon.



